Grilled Rock Lobster

Serves: 2

Ingredients:

1 teaspoon salt
1 teaspoon paprika
1/8 teaspoon white pepper
1/8 teaspoon garlic powder
1/2 cup olive oil
1 tablespoon lemon juice
2 10-ounce rock lobster tails, thawed

Preparation:

1) Split rock tails lengthwise with a large knife.
2) Mix seasoning with oil and lemon juice.
3) Brush meat side of tail with marinade.
4) Pre-heat grill and place rock tails meat side down and grill 5 - 6 minutes until well scored.
5) Turn over lobster and cook another 6 minutes, brushing often with remaining marinade.
6) Lobster is done when it is opaque and firm to the touch.

Chef's Tip

Serve with drawn butter and fresh lemon, or for an interesting twist, roasted garlic can be added to butter.